

regattas



bar & kitchen

Open Tuesday to Sunday

Our modern, casual menu offers something to suit any mood. From small plates and share platters to steaks and house-made pizzas, all dishes are made using the best of South Australian seasonal produce.

Share Platters

Meat Platter: San José jamon, Cassalinga salumi, charred chorizo, smoked duck breast and ham hock terrine, artisanal cheese, char-grilled marinated vegetables, marinated olives and crispbread	\$38.00
Seafood Platter: Spencer Gulf prawns (2), potted salmon terrine, house-cured beetroot and vodka salmon, Coffin Bay oysters (2), smoked kingfish, beetroot relish and pickled cucumber	\$42.00
Herbaceous Platter: Chargrilled marinated vegetables, roasted carrot hummus, lemon, fennel and chilli olives, Grandma Guptas pickled vegetables, crispy chickpeas, pickled cabbage, crispy kale and quinoa crackers GF V	\$35.00

Gluten-free bread available on request for all platters

Small Plates

Triple cooked chips with salt, vinegar and roasted garlic aioli V GF	\$16.90	Whipped ricotta, San José jamon with grilled flat bread	\$17.00
Sweet potato fries with salsa verde aioli V	\$14.00	Lightly dusted octopus with crispy potatoes, chorizo crumb and romesco sauce	\$18.90
Panzanella salad: heirloom tomatoes, caramelised focaccia, sunflower seeds, basil vinaigrette and smoked paprika crumb V	\$16.90	Spencer Gulf prawn cocktail, Marie Rose sauce, avocado mousse, citrus and prawn powder GF	\$19.90
Smoked duck breast and ham hock terrine, sourdough and watercress salad	\$18.90	Pork scratching, lemongrass, chilli and pandan salt GF	\$14.00

V = vegetarian

GF = gluten free

Please be aware that while all care is taken when catering for special dietary requests, we do handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products within our premises.

Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. For more information, please speak to a staff member.

Mains

Beef burger: house-made beef brisket and chorizo patty, crispy onion, provolone cheese, special sauce, served with chips	\$26.00	Earth bowl: miso-glazed pumpkin, zucchini noodle, romesco chickpeas, collard greens, avocado, pickled red cabbage, 63' egg and puffed rice GF V	\$24.90
Crispy skin chicken breast, black vinegar glaze, beetroot salad and fennel foam GF	\$28.00	<i>add grilled chicken</i>	\$5.00
		<i>add beetroot-cured salmon</i>	\$5.00
Lemon and herb beer battered fish, chips, rainbow slaw and tartar sauce	\$28.00	Hand-rolled egg pasta, fermented chilli, blue swimmer crab, Spencer Gulf prawns and uni butter	\$28.00
Stout braised oyster blade, roasted carrot hummus, charred corn and pickled red cabbage salad	\$27.50	Charred broccoli and soba noodle salad with sesame and peanut dressing GF V	\$24.00
Kingfish and salmon ceviche with fennel summer salad GF	\$28.00		

From the Grill

300g Angus New York strip steak with hand-cut truffle chips GF	\$34.00
180g grass-fed tenderloin, smoked carrots, broccoli and romesco butter GF	\$38.00

On the Side

Green salad with radish, shallots and parmesan GF V	\$8.00
Hand-cut truffle chips GF V	\$9.00
Rainbow slaw GF V	\$9.00
Roasted baby carrots, smoked almonds GF V	\$9.00
Seasonal greens tossed through fermented chilli oil GF V	\$9.00

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Pizza

Vine-ripened tomato, buffalo mozzarella, baby basil, Murray River salt V	\$21.50	Chicken, pepperoni, speck, red peppers, onion, smoky BBQ sauce	\$24.50
Prosciutto, parmesan, rocket, tomato, mozzarella	\$23.50	Leg ham, chicken, pepperoni, speck with pork and fennel sausage	\$24.50
Prawn, white anchovy, provolone, ricotta salata, lemon and chilli	\$27.00	Leg ham, taleggio, thyme-roasted mushrooms, black pepper and parmesan	\$24.50

Gluten-free pizza bases available on request

To Finish

Trio of house-made ice cream <i>Ask your server for today's flavours. Vegan options available.</i>	\$16.00
Passionfruit curd baked cheesecake with toasted Italian meringue	\$16.00
Selection of local artisan cheese, accompaniments and crackers	\$19.00

For the Kids

Margherita pizza (GF available on request)	\$14.00
Chicken nuggets and fries with tomato sauce	\$12.00
Cheeseburger with fries	\$12.00

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